

Lagrein Dunkel

Classification:
Trentino DOC

Blend of grapes:
Lagrein 100%

Cultivation area:
This vine is grown on the foothills along the Adige River between Sabbionara and Avio.

Grape harvest:
The red grape of this wine is harvested in the second ten days of September, strictly by hand.

Vinification:
Vinification occurs in the vinificator for the maceration of the grapes and subsequent red vinification through frequent pumping and delestage processes. Fermentation is followed by racking and a first decantation. After that, the wine is poured into tanks of reinforced concrete and large wooden barrels where malolactic fermentation takes place. This wine is matured and aged for 12 months before bottling.

Sensory profile:
The deep-red color of this wine boasts violet hues. It is characterized by a fragrance of violet flower, plums and cloves. Typically, to the palate it is warm and soft with a fruity base.

Pairings:
This wine goes well with typical dishes of the Trentino region, tasty and aged cheeses, and it is excellent with game meat entrees.

Serving temperature:
18° C

Bottle and content:
750 ml Bordolese med bottle

Packaging:
Six-bottle pack with vertically stored bottles.

